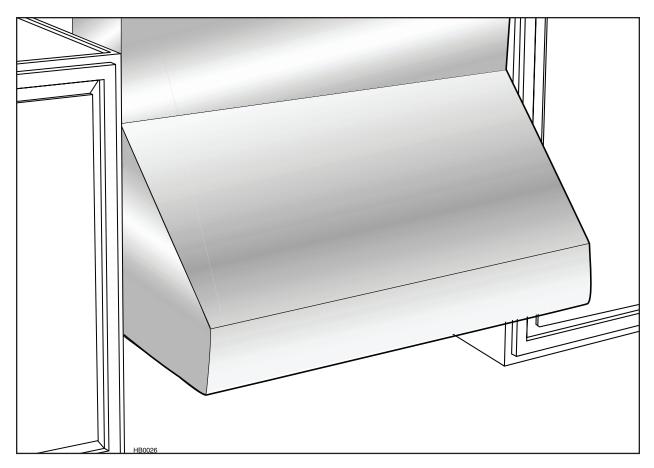
NuTone[®] premier



NP60000 SERIES

▲ INTENDED FOR DOMESTIC COOKING ONLY

READ AND SAVE THESE INSTRUCTIONS

INSTALLER: LEAVE THIS MANUAL TO HOMEOWNER. HOMEOWNER: USE AND CARE INFORMATION ON PAGE 11.

NuTone Inc., 4820 Red Bank Road, Cincinnati, OH 45227 (1-800-543-8687)

www.nutone.com

A WARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- 1. Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer at the address or telephone number listed in the warranty.
- 2. Before servicing or cleaning unit, switch power off at service panel and lock service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- **3.** Installation work and electrical wiring must be done by qualified personnel in accordance with all applicable codes and standards, including fire-rated construction codes and standards.
- 4. Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent backdrafting. Follow the heating equipment manufacturer's guidelines and safety standards such as those published by the National Fire Protection Association (NFPA), and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), and the local code authorities.
- When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
- 6. Ducted fans must always be vented to the outdoors.
- 7. Do not use this unit with any additional solid-state speed control device.
- 8. To reduce the risk of fire, use only steel ductwork.
- 9. This unit must be grounded.

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- a) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- Always turn hood ON when cooking at high heat or when flambeing food (Crêpes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
- c) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- d) Use proper pan size. Always use cookware appropriate for the size of the surface element.

🗥 WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING*:

- 1. SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. IF THE FLAMES DO NOT GO OUT IMMEDIATELY, EVACUATE AND CALL THE FIRE DEPARTMENT.
- 2. NEVER PICK UP A FLAMING PAN—You may be burned.
- DO NOT USE WATER, including wet dishcloths or towels—This could cause a violent steam explosion.
- 4. Use an extinguisher ONLY if:
 - **A.** You own a Class ABC extinguisher and you know how to operate it.
 - **B.** The fire is small and contained in the area where it started.
 - **C.** The fire department has been called.
 - **D.** You can fight the fire with your back to an exit.
- * Based on "Kitchen Fire Safety Tips" published by NFPA.

CAUTION

- 1. For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
- 2. To avoid motor bearing damage and noisy and/or unbalanced impellers, keep drywall spray, construction dust, etc. off power unit.
- **3.** Your hood motor has a thermal overload which will automatically shut off the motor if it becomes overheated. The motor will restart when it will be cooled down. If the motor continues to shut off and restart, have the hood serviced.
- **4.** For best capture of cooking impurities, the bottom of the hood should be at a minimum of 24" and at a maximum of 30" above the cooking surface.
- 5. Two installers are recommended because of the large size and weight of this hood.
- 6. To reduce the risk of fire and to properly exhaust air, be sure to duct air outside—Do not exhaust air into spaces within walls or ceiling or into attics, crawl space or garage.
- 7. This product is equipped with a thermostat which may start blower automatically. To reduce the risk of injury and to prevent power from being switched on accidentally, switch power off at service panel and lock or tag service panel.
- 8. Because of the high exhausting capacity of this hood, you should make sure enough air is entering the house to replace exhausted air by opening a window close to or in the kitchen.
- To reduce the risk of fire and electric shock, the NuTone Premier NP60000 Series hood must be installed with NuTone interior blower models RM325H or RM326H; NuTone exterior blower models 331H, 332H, 335 or 336; NuTone in-line blowers models HLB3, HLB6, HLB9, HLB11. Other blowers cannot be substituted. (Blowers sold separately.)
- 10. Use with approved cord-connection kit only.
- **11.** Please read specification label on product for further information and requirements.

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WARRANTY

NUTONE ONE-YEAR LIMITED WARRANTY

NuTone warrants to the original consumer purchaser of its products that such products will be free from defects in materials or workmanship for a period of one year from the date of original purchase. THERE ARE NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

During this one-year period, NuTone will, at its option, repair or replace, without charge, any product or part which is found to be defective under normal use and service.

This warranty does not cover (a) normal maintenance and service or (b) any products or parts which have been subject to misuse, negligence, accident, improper maintenance or repair (other than by NuTone), faulty installation or installation contrary to recommended installation instructions.

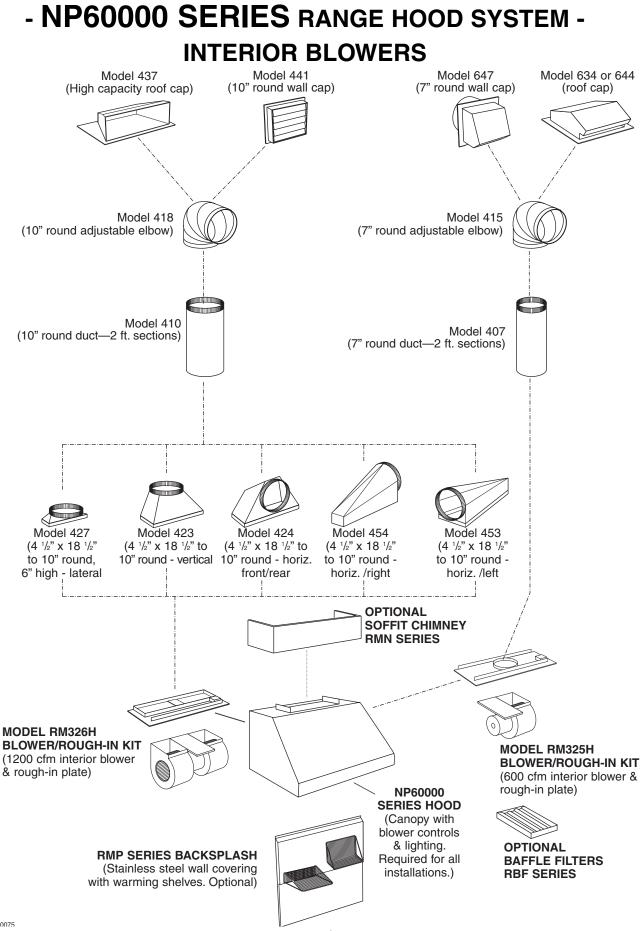
The duration of any implied warranty is limited to the one-year period as specified for the express warranty. Some states or provinces do not allow limitation on how long an implied warranty lasts, so the above limitation may not apply to you.

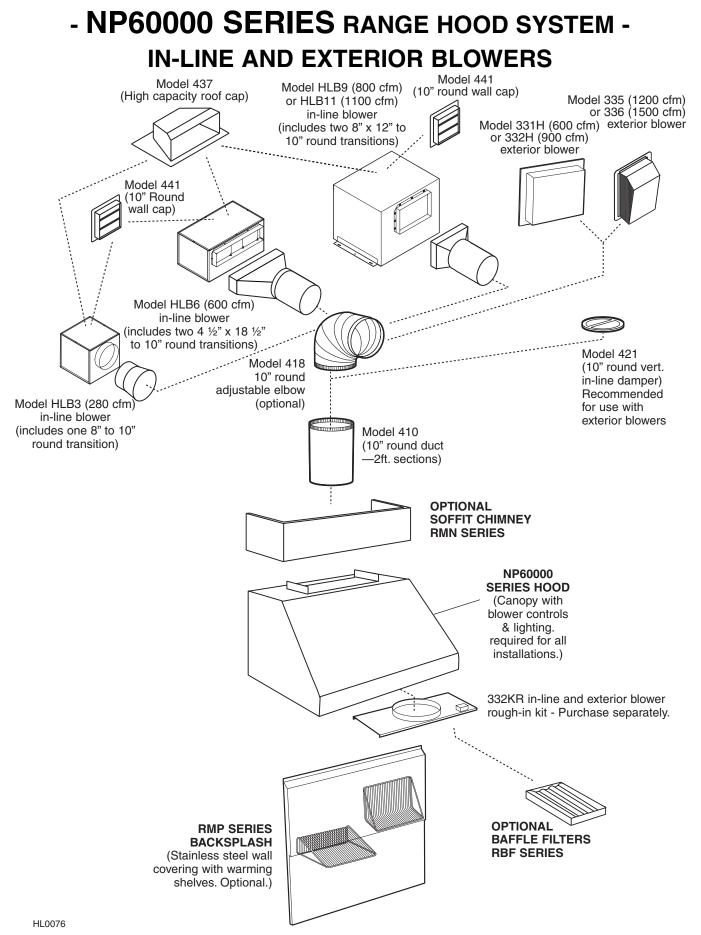
NUTONE'S OBLIGATION TO REPAIR OR REPLACE, AT NUTONE'S OPTION, SHALL BE THE PURCHASER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS WARRANTY. NUTONE SHALL NOT BE LIABLE FOR INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH PRODUCT USE OR PERFORMANCE. Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state or province to another. This warranty supersedes all prior warranties.

To qualify for warranty service, you must (a) notify NuTone at the address or telephone number below, (b) give the model number and part identification and (c) describe the nature of any defect in the product or part. At the time of requesting warranty service, you must present evidence of the original purchase date.

NuTone Inc., 4820 Red Bank Road, Cincinnati, OH 45227 (1-800-543-8687)





1. SELECT BLOWER OPTION AND INSTALL DUCTWORK

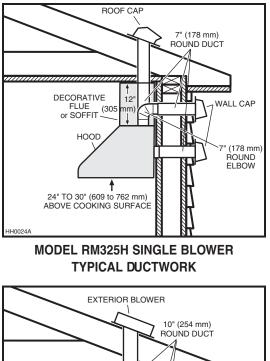
Either an interior or exterior blower or in-line blower may be used with this hood. The NuTone Premier 60000 Series must be installed with blower models RM325H, RM326H, HLB3, HLB6, HLB9, HLB11, 331H, 332H, 335 or 336 only. Other blowers cannot be substituted. (Blowers sold separately).

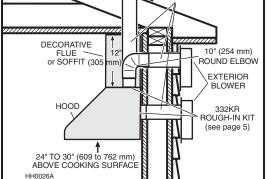
NOTE: In addition to the blower models listed above, this hood is also compatible with older internal versions 325H and 326H. However, discard the installation instructions included with those blowers and contact our technical support to obtain replacement instruction.

Plan where and how the ductwork will be installed.

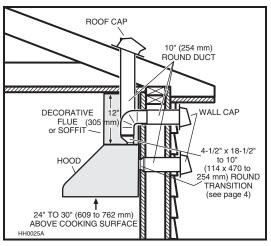
If installing in-line blower, refer to instructions packed with in-line blower and follow steps 1 up to 6, 9, 10, 11, 13 and up of this manual.

Install proper-sized ductwork, elbows and roof or wall cap for the type of blower you are installing. Use 2" duct tape to seal duct joints.

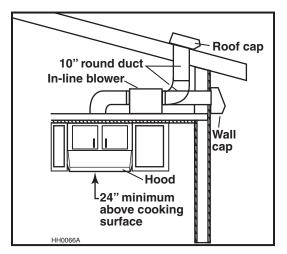




MODEL 331H, 332H, 335 OR 336 EXTERIOR BLOWER TYPICAL DUCTWORK



MODEL RM326H DUAL BLOWER TYPICAL DUCTWORK



MODEL HLB3, HLB6, HLB9 OR HLB11 IN-LINE BLOWER TYPICAL DUCTWORK

2. MEASURE INSTALLATION

Dimensions for the most common installation are shown below.

The minimum hood distance above cooktop must not be less than 24". A maximum of 30" above cooktop is highly recommended for best capture of cooking impurities.

Standard

12" (305 mm)

soffit

or

RMN Series

Soffit Chimney

Hood

30" (762 mm)

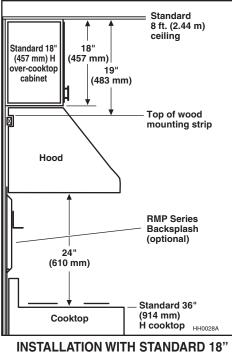
Cooktop

12"

(305 mm)

13" (330 mm)

Distances over 30" are at the installer and users discretion.



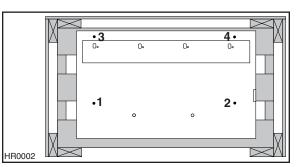
ISTALLATION WITH STANDARD 18" HIGH OVER-COOKTOP CABINET

3. PREPARE THE INSTALLATION

Remove the installation kit from inside the hood. Make sure that the following items are included:

- Wood strip
- Installation manual
- Accessories including:
 - Filters (Quantity varies depending on range hood width)
 - Bag of parts including:
- (4) flat head screws #10-2", (8) screws #8 x ¾", (4) nuts #10-32, (2) wall anchors, (2) washers ¾" ID x ¾" OD Parts sold separately:
- Interior blower Model RM325H or RM326H (both include rough-in kit)
- In-line blower assembly HLB3, HLB6, HLB9 or HLB11 (all include transition)
- In-line and exterior blower rough-in plate model 332KR, required for all In-line or Exterior Blowers
- Exterior blower assembly 331H, 332H, 335 or 336
- Halogen lights (120 V, 50 W, PAR 20)
- Heat lamps (Infrared, 120 V, BR40, 250 W max.)
- RMP Series Backsplash (optional)
- RBF Series Baffle filters (optional)
- Transitions, duct, elbows, dampers, wall and roof caps. Refer to pages 4 and 5 for a complete list of venting options and model numbers.

Using a Phillips #2 or a Robertson #2 screwdriver, unscrew the hood from the bottom of crate. Refer to figure beside to locate all 4 screws. Discard these screws and remove hood from wood pallet.



Standard

ceiling

8 ft. (2.44 m)

Top of wood mounting strip

RMP Series Backsplash (optional)

Standard 36"

HH0027A

(914 mm) H

cooktop

INSTALLATION WITH STANDARD

12" SOFFIT OR OPTIONAL SOFFIT CHIMNEY RMN SERIES

4. INSTALL BACKSPLASH (OPTIONAL)

(Optional) RMP Series

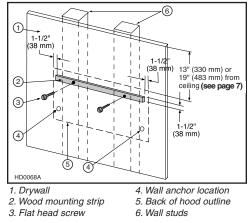
Backsplash must be installed <u>before</u> the hood shell because the hood shell covers the backsplash top mounting screws. In order to be able to install the backsplash, make sure you have at least 18" clearance between bottom of hood and range control panel or cooktop. (See instructions packed with backsplash.)

5. INSTALL WOOD MOUNTING STRIP

Measure and mark a level line on wall above cooktop location for the wood mounting strip (see illustration below and under step 2). Use #10 - 2" flat head screws to secure the mounting strip to the drywall. Make sure to hit the wall studs.

CAUTION

Due to the weight of this hood, ensure that the wood strip is attached to all of the available studs (2 studs minimum for a 30" hood, more as wood width increases); not into the drywall alone.



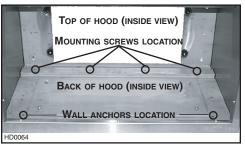
6. INSTALL THE HOOD

Rest the back cavity of the hood on the wood mounting strip.

CAUTION

Hold the hood until it is completely secured to the wood mounting strip.

Secure the hood to wood mounting strip with (4) screws #8 x $\frac{3}{4}$ " (for 30" and 36" width hoods) or (6) screws (for 42" width and wider hoods) provided at locations shown. Drill (2) $\frac{3}{6}$ " size holes into the drywall for wall anchors through the existing holes in the inside hood back in the locations shown. Then, install the two wall anchors with the remaining #8 x $\frac{3}{4}$ " screws and the (2) washers provided.



7. SELECT BLOWER OPTION (EXTERIOR OR INTERIOR)

INTERIOR BLOWER: Follow all subsequent steps of this manual.

EXTERIOR BLOWER: Refer to instructions packed with exterior blower and follow steps 9 and up of the present manual.

8. INSTALL TRANSITION TO ROUGH-IN PLATE (INTERIOR BLOWER ONLY)

Model 423, 424, 427 453, or 454

Attach transition (if required) to blower rough-in plate.Use duct tape to make all joints secure and air-tight.NOTE: Model RM325H blower plate connects directly to 7" round ductwork without a transition.



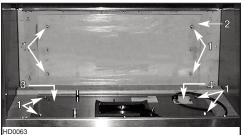
9. INSTALL THE ROUGH-IN PLATE TO THE HOOD (ALL BLOWERS)

Run power cable to installation location. Refer to the instructions included with the selected blower or rough-in kit (sold separately) for details on installing the rough-in plate. Install the rough-in plate so that the wiring box is located on the right side as you are facing the hood.

For ducting through back of hood, remove existing plate from inside back of hood and attach it to inside top of hood to cover hole. Secure to threaded studs with same (4) nuts.

For ducting through top of hood, existing plate remains in place on inside back of hood.

Connect ducting to transition or rough-in plate as you are installing the ^{2. Plate on top of hood 4. Wiring cover} rough-in plate. Use duct tape to make all joints secure and air-tight.



 1. Locknuts
 3. Rough-in plate on back of hood

 2. Plate on top of hood
 4. Wiring cover

10. CONNECT THE WIRING (ALL BLOWERS)

Risk of electrical shock. Electrical wiring must be done by qualified personnel in accordance with all applicable codes and standards. Before connecting wires, switch power off at service panel and lock service disconnecting means to prevent power to be switched on accidentally.

Remove wiring cover from rough-in plate and set aside.

Connect BLACK to BLACK, WHITE to WHITE and GREEN or bare wire under GREEN ground screw.

Reinstall wiring cover.

11. INSTALL THE OPTIONAL SOFFIT CHIMNEY

(OPTIONAL) RMN Series

Refer to the instructions included with the soffit chimney.

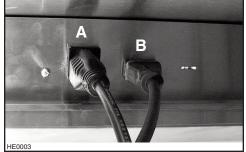
12. INSTALL THE BLOWER (INTERIOR OR EXTERIOR BLOWER)

Refer to instructions included with blower.

Once the blower is installed, plug the power supply to the 3-prong male connector (A) and the blower unit into the 2-prong female receptacle (B) inside the hood.

🗥 WARNING

Never plug the 2-prong blower cord to the 3-prong power supply cord.



13. INSTALL LIGHT BULBS AND WARMING LAMPS

Install (2) heat lamp bulbs. Use BR40 size, 250 W max., infrared bulbs only (sold separately).

Install (3) halogen light bulbs. Use PAR20 size, 50 W (sold separately).

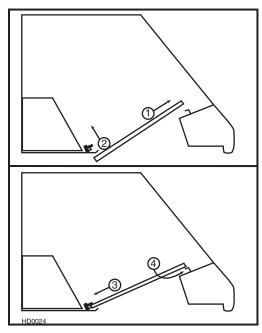
14. INSTALL FILTERS

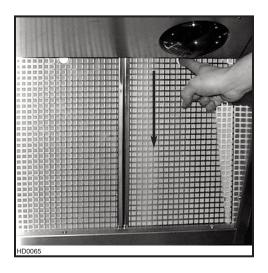
CAUTION

Remove protective plastic film covering filters before installing them.

It is recommended to install side filters first and finish with center one(s).

- 1. Insert upper end of filter into the hood (finger sized cup side).
- 2. Raise lower end toward the inside of hood.
- 3. Position lower end of filter into channel and pull.
- 4. Using finger sized cup, pull on the upper end of filter and slide it under the front inner retaining piece.





Replacement filters are available from your dealer. See label inside hood for size and part number.

Baffle Filters

Baffle filters are available as an option. To order them, refer to the table below to find the appropriate filter kit number to your hood. To install them, refer to instruction sheet included with baffle filter kit.

Кіт #	HOOD WIDTH
RBF6030	30"
RBF6036	36"
RBF6042	42"
RBF6048	48"
RBF6054	54"
RBF6060	60"
RBF6066	66"
RBF6072	72"



BAFFLE FILTER (TYPICAL)

15. USE AND CARE

Grease Filters

The grease filters should be cleaned frequently. Use a warm detergent solution. Grease filters are dishwasher safe. Wash more often if your cooking style generates greater grease-like frying foods or wok cooking.

Remove filters by pushing filters towards the back of hood and rotating filters downward.

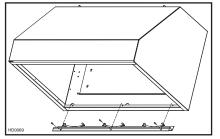
Blower Cleaning

Remove the filters in order to access the blower. Vacuum blower to clean. Do not immerse in water. Refer to blower instruction manual for more details.

Grease Rail

The grease rail should be cleaned frequently, especially if baffle filters are used.

Remove filters, then, disassemble the grease rail from the hood by removing its 3 retaining screws. See illustration below.



Refer to Stainless steel cleaning in Hood Cleaning section below. Once the grease rail is clean and dry, reassemble it to the hood and reinstall filters.

Hood Cleaning

Stainless steel cleaning: How to maintain its "BRIGHT LOOK" Do:

- · Regularly wash with clean cloth or rag soaked with warm water and mild soap or liquid dish detergent.
- Always clean in the direction of original polish lines.
- Always rinse well with clear water (2 or 3 times) after cleaning. Wipe dry completely.
- · You may also use a specialized household stainless steel cleaner.

Don't

- Do not use any steel or stainless steel wool or any other scrapers to remove stubborn dirt.
- Do not use any harsh or abrasive cleansers.
- Do not allow dirt to accumulate.
- Do not let plaster dust or any other construction residues reach the hood. During construction/renovation, cover the hood to make sure no dust sticks to stainless steel surface.

Avoid: When choosing a detergent

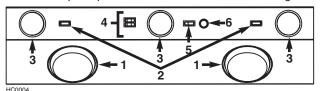
- Any cleaners that contain bleach will attack stainless steel.
- · Any products containing: chloride, fluoride, iodide, bromide will deteriorate surfaces rapidly.
- · Any combustible products used for cleaning such as acetone, alcohol, ether, benzol, etc., are highly explosive and should never be used close to a range.

Enamel finish:

Clean with warm water and mild detergent only. When discoloration occcurs, use a good enamel polish such as automotive polish. (DO NOT use rough abrasive cleaner or porcelain cleaner.) - 11 -

16. OPERATION

Always turn ON your hood before you begin cooking in order to establish an air flow in the kitchen. Let the blower run for a few minutes to clear the air after you turn off the range. This will help keep the whole kitchen cleaner and brighter.



3. Halogen lights

- 1. Warming lamps 2. Warming lamp switches
- 4. Halogen light switches 5. ON/OFF Blower switch
- 6. Blower speed control

Warming lamps (Infrared)

Each warming lamp (item 1 in picture above) is controlled with is own ON/OFF switch (item 2 on picture above).

Use only BR40 Size, 250 W max., Infrared bulbs (purchase separately).

/î\ WARNING

Never place highly flammable material under warming lamps.

Cooktop Lighting (Halogen)

A double set of ON/OFF switches (item 4 on picture above) control the halogen lights (item 3 on picture above).

The front rocker controls the center light. The rear rocker controls both side lights. Select one, two, or three lights for best cooktop lighting.

Use PAR 20, 50 W halogen bulbs (purchase separately).

Blower

The blower is operated using two (2) controls.

Use the red, lighted ON/OFF switch (item 5 on picture above) to start and stop the blower. When turned on, the blower will operate at the previous setting of the speed control (item 6 on picture above).

Turn the speed control knob clockwise to decrease blower speed-counterclockwise to increase speed.

HEAT SENTRY™

This hood is equipped with a HEAT SENTRY[™] thermostat. This thermostat is a device that will turn on or speed up the blower if it senses excessive heat above the cooking surface.

1) If blower is OFF---it turns blower ON to HIGH speed.

2) If blower is ON at a lower speed setting-it turns the blower up to HIGH speed.

When the temperature level drops to normal, the blower will return to its original setting.

🕂 WARNING

The HEAT SENTRY[™] can start the blower even if the hood is turned OFF. In this case, it is impossible to turn the blower OFF with blower switch. If you must stop the blower, do it from the main electrical panel.

17. SERVICE PARTS

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			4									
		6										
0 0 4	9											
HL0031	KEY	PART				QTY		DD WI				
		NUMBER		30"	36"	42"	48"	54"	60"			
	1 2	V02264 V02773	Socket Lamp Male Connector	5 1	5	5	5	5	5 1			
	3	V02772	FEMALE CONNECTOR	1	1	1	1	1	1			
	4	V03435	THERMOSTAT	1	1	1	1	1	1			
	5 6	V03436	THERMOSTAT BRACKET	1	1	1	1	1 2	1			
	7	V02563 V03502	SPST SINGLE SWITCH FOR WARMING LAMPS SPST DOUBLE SWITCH FOR HALOGEN LAMP	2		2	2	2	2			
	8	V03503	SPST LIGHTED SINGLE SWITCH FOR BLOWER	1	1	i	1	1	i			
	9	V03504	SPEED CONTROL BUTTON	1	1	1	1	1	1			
	10	V03501	SPEED CONTROLLER	1	1	1	1	1	1			
	11 §	V03505 V03517	Terminal Strip 10" Power Cord	1	1	1	1	1	1			
	ş Ş	V03519	10" CONTROL WIRE	1			1		1			
	Ş Ş	V03520	10" LIGHTED SWITCH WIRE	1	1	1	1	1	1			
	12	V00673	Lock-nut 8-32 Screw 8-32 x ½ Quadrex	2 2	2	2	2	2	2 2			
	13 14	V02512 V01869	MACHINE SCREW 8-32 X 1/4	2	2	2	2	2	2			
	15	V01582	LOCK NUT 6-32	2	2	2	2	2	2			
			Square Perf. Grille Filter 9.5" x 15.25" x 0.355"	3	-	-	- 4	-	- 5			
I				-	2			-	-			
	16	V05522	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355"	-	3	- 3	4	-				
	16	V05522	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 13.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 17.525" x 15.25" x 0.355"	-	3 - -	- 3 -	4 - -	- 3	-			
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	16	V05522 V14766	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 13.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 17.525" x 15.25" x 0.355" GREASE RAIL 30" GREASE RAIL 36" GREASE RAIL 42" GREASE RAIL 48" GREASE RAIL 54"	-	- - 1 - -	-	-	- 3 - - - 1				
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	17	V14766 V05528	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 13.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 17.525" x 15.25" x 0.355" GREASE RAIL 30" GREASE RAIL 30" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 44" GREASE RAIL 44" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 72" FILTER SPRING 5.265" x 0.350"		- - - - - - - - - - 3			- - - 1 - - - 3	- - 5			
	17 18 19	V14766 V05528 V05521	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 13.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 17.525" x 15.25" x 0.355" GREASE RAIL 30" GREASE RAIL 30" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 48" GREASE RAIL 48" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 60" FILTER SPRING 5.265" x 0.350" SEALING EXTRUSION 20.625"	- - - - - - - - - - - 32	- - - - - - - - - - 3 2	- - - - - - - - - 3 2		- - 1 - 3 2	- - 5 2			
	17	V14766 V05528 V05521 V14744	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 13.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 17.525" x 15.25" x 0.355" GREASE RAIL 36" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 48" GREASE RAIL 48" GREASE RAIL 48" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 66" GREASE RAIL 66" FILTER SPRING 5.265" x 0.350" SEALING EXTRUSION 20.625" LEFT SIDE LINER		- - - - - - - - - - 3			- - - 1 - - - 3	- - 5			
	17 18 19 20	V14766 V05528 V05521	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 13.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 17.525" x 15.25" x 0.355" GREASE RAIL 30" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 48" GREASE RAIL 48" GREASE RAIL 64" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 72" FILTER SPRING 5.265" x 0.350" SEALING EXTRUSION 20.625" LEFT SIDE LINER RIGHT SIDE LINER INSTALLATION GUIDE	- - - - - - - - - - - - - - - 32	- - - - - - - - - - - 3 2 1	- - - - - - - - - - 3 2 1	- - - 1 - - - 4 2 1	- - 1 - - 3 2 1	- 5 2 1			
	17 18 19 20 21 §	V14766 V05528 V05521 V14744 V14745 V05527	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 13.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 17.525" x 15.25" x 0.355" GREASE RAIL 30" GREASE RAIL 30" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 44" GREASE RAIL 54" GREASE RAIL 54" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 72" FILTER SPRING 5.265" x 0.350" SEALING EXTRUSION 20.625" LEFT SIDE LINER RIGHT SIDE LINER INSTALLATION GUIDE PARTS BAG (FLAT HEAD SCREW #10 x 2" (4),	- - - - - - - - - - - 32111	- - - - - - - - - - - - - - 32 1 1 1 1	- - - - - - - - - - - - 3 2 1 1 1	- - - 1 - - - 4 2 1 1 1	- - - - 3 2 1 1	- 5 2 1 1			
	17 18 19 20 21	V14766 V05528 V05521 V14744 V14745	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 13.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 17.525" x 15.25" x 0.355" GREASE RAIL 30" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 48" GREASE RAIL 48" GREASE RAIL 48" GREASE RAIL 54" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 62" FILTER SPRING 5.265" x 0.350" SEALING EXTRUSION 20.625" LEFT SIDE LINER RIGHT SIDE LINER RIGHT SIDE LINER INSTALLATION GUIDE PARTS BAG (FLAT HEAD SCREW #10 x 2" (4), SCREWS #8 x ¾" (8), NUTS #10-32 (4),	- - - - - - - - - - - - - - 32 1	- - - - - - - - - - - 32 2 1	- - - - - - - - - - - 3 2 1 1	- - - 1 - - - 4 2 1 1	- - 1 - 3 2 1 1	- 5 2 1			
	17 18 19 20 21 § § §	V14766 V05528 V05521 V14744 V14745 V05527	SQUARE PERF. GRILLE FILTER 11.61" \times 15.25" \times 0.355" SQUARE PERF. GRILLE FILTER 13.61" \times 15.25" \times 0.355" SQUARE PERF. GRILLE FILTER 17.525" \times 15.25" \times 0.355" GREASE RAIL 30" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 44" GREASE RAIL 54" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 60" GREASE RAIL 60" FILTER SPRING 5.265" \times 0.350" SEALING EXTRUSION 20.625" LEFT SIDE LINER RIGHT SIDE LINER INSTALLATION GUIDE PARTS BAG (FLAT HEAD SCREW #10 \times 2" (4), SCREWS #8 \times 3" (8), NUTS #10-32 (4), WALL ANCHORS (2), WASHERS %" ID \times 3" OD) HALOGEN LAMP PAR 20, 50 W	- - - - - - - - - - - - - - - - - - -	- - - - - - - - - - - - - - - - - - -	- - - - - - - - - - - - - - - - - - -	- - - - - - - - - - - - - - - - - - -	- - - - - - - - - - - - - - - - - - -	- 5 2 1 1 1 1 3			
	17 18 19 20 21 § §	V14766 V05528 V05521 V14744 V14745 V05527 V12971	SQUARE PERF. GRILLE FILTER 11.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 13.61" x 15.25" x 0.355" SQUARE PERF. GRILLE FILTER 17.525" x 15.25" x 0.355" GREASE RAIL 36" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 42" GREASE RAIL 44" GREASE RAIL 54" GREASE RAIL 60" GREASE RAIL 66" GREASE RAIL 66" GREASE RAIL 72" FILTER SPRING 5.265" x 0.350" SEALING EXTRUSION 20.625" LEFT SIDE LINER RIGHT SBAG (FLAT HEAD SCREW #10 x 2" (4), SCREWS #8 x %" (8), NUTS #10-32 (4), WALL ANCHORS (2), WASHERS %" ID x %" OD)	- - - - - - - 3 2 1 1 1	- - - - - - - - 3 2 1 1 1 1	- - - - - - - - - - 3 2 1 1 1 1	- - - - - 4 2 1 1 1 1	- - - - 3 2 1 1 1	- 5 2 1 1 1			

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